

“Santorini is a place that overflows with goods of distinctive taste and aromas, deriving from the rich volcanic soil combined with the Mediterranean climate. This was my source of inspiration for the elaboration of the menu – the simplistic local produce and seafood that transform into an assortment of delectable dishes that awaken the senses, exceeding the boundaries of taste and carrying you into a journey of the island’s epicurean heritage.”

**Melina Chomata**  
Executive Chef

## APPETIZERS

### **Shrimp carpaccio**

Kalamata olives, capers, nettle leaves, lime

*\*crustaceans*

22

### **Sautéed scallops**

'kakavia', sea urchin vinaigrette, organic olive oil, lemon

*\*molluscs, celery*

21

### **Amaranth hummus**

sautéed mushrooms, Corinth raisins, cashew nuts, cumin (VG)

*\*treenuts, sesame seeds*

16

### **Warm lobster cake**

in potato crust, rocket, chives

*\*milk & dairy products, eggs, crustaceans, celery*

23

### **Artichokes, asparagus and carrots**

fennel cream, Aegina peanuts (VG)

*\*treenuts*

21

### **Baby gem lettuce with roasted celery**

Alonissos tuna, roe, almonds

*\*treenuts, fish*

23

### **Organic avocado salad**

pollen grains, hemp seeds (VG)

15

## MAIN COURSES

### **Kamut risotto**

wheat sprouts, pumpkin seeds, seasonal greens, paprika (VG)

*\*gluten*

21

### **Black beans spaghetti**

rocket, walnuts, sun-dried tomato (VG)

*\*treenuts*

21

### **Lobster tail**

teff seeds, spinach, bisque sauce, 'stakovoutiro' (Cretan butter made from goat milk)

*\*milk & dairy products, crustaceans, celery*

55

### **Grouper**

in its broth, parsnip, crispy kale, parsley

*\*milk & dairy products, fish*

48

### **Sea bass**

in tomato broth, Kalamata olives crust, ouzo, basil

*\*milk & dairy products, fish, gluten*

35

### **Lamb from Naxos**

yellow pumpkin, candied mushrooms, potato gnocchi

*\*milk & dairy products, eggs, gluten*

31

### **Greek beef fillet**

morchella mushrooms, aged gruyere from Crete, truffle

*\*milk & dairy products*

55

## DESSERTS

### **Raw cacao mousse avocado**

honey, almonds (VT)

*\*tree nuts*

14

### **Poached pear**

honey, saffron, tonka, chili (VT)

13

### **Namelaka yogurt**

strawberries, lime, basil (VT)

*\*milk & dairy products*

13

### **Chocolate soufflé**

cayenne pepper ice cream (VT)

*\*milk & dairy products, gluten*

14

\* allergens, VG: vegan, VT: vegetarian

All prices are in € and inclusive of 13% VAT.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications.

We welcome enquiries from customers that wish to know whether any dishes contain particular ingredients.

Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.